

*Function Brochure*



**Clandon Regis Golf Club**



**Epsom Road, West Clandon, Surrey GU4 7TT**

**[www.clandonregis-golfclub.co.uk](http://www.clandonregis-golfclub.co.uk)**

**01483 224888**

## Welcome Drinks

*Clandon Fizz*

*Orange or Cranberry Juice made with  
either Sparkling Wine or Champagne*

*Kir*

*Sparkling Wine & Crème De Cassis*

*Kir Royal*

*Champagne & Crème De Cassis*

*Pimms & Lemonade*

*Fruit Punch : Alcoholic or Non-alcoholic*

*Jugs of Orange Juice*

*Bottles of Sparkling/Still Water*

*If you would like to provide any drinks to serve to your guests  
there is a corkage charge calculated per bottle*

## Canapé Selection

*Waiter service in bar area before Dinner  
Please choose a selection of four from the list below*

*Smoked Salmon Blinis (mini pancakes) (G)(F)*

*Roasted Pepper & Pate Cup (G)*

*Tempura King Prawns (G) (F)*

*Smoked Fish & Lemon Pate on Toast (G)*

*Caramelised Red Onion Tartlet (G)*

*Parma Ham & Cream Cheese Olive (G)(D)*

*Coconut Breaded King Prawn (G)(F)*

*Tomato and Basil Salsa Crostini (G)*

*Goats Cheese and Sun Dried Tomato Crostini (G)(D)*

*Homemade Pate Crostini (G)*

## Served to your tables

### Bronze Menu

Homemade Pate served on Brioche with  
Red Onion Marmalade (G)(D)

Fresh Fan of Melon & Parma Ham

Smoked Salmon & Prawn Salad topped  
with a Marie Rose Mayonnaise (E)(F)

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Breast of Chicken in a Tomato, Tarragon,  
White Wine, Mushroom & Shallot Sauce (SU)

Braised Pork Steak served with a  
Wholegrain Mustard & Cream Sauce

Beef Bourguignonne served with Rice (SU)

Steamed Fresh Fillet of Cod with a  
Wild Mushroom, White Wine & Cream Sauce (D)

All served with a Panache of Vegetables and Potatoes.

\* \* \* \*

Chocolate Torte Served with  
Chocolate Sauce & Cream (G)(D)

Mixed Berry Cheesecake with  
Fruit Coulis & Chantilly Cream (G)(D)

Sticky Toffee Pudding served with Custard (G)(D)(E)

Cheese & Biscuits Served with Celery & Grapes (G)(D)

Followed by Coffee & Mints

### Silver Menu

Warm Goats Cheese & Asparagus Tartlette (G)  
Served on a bed of dressed leaves

Smoked & Fresh Poached Salmon Terrine (F)  
Garnished with salad & Lemon Wedge

Anti Pasti Meats served with Balsamic Dressed Leaves

Deep fried Breaded Camembert on a  
warm Redcurrant Sauce (D)(G)

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Slowly Braised Lamb Shank in a  
Red Wine & Onion Gravy (SU)

Chicken Breast topped with Asparagus & Prawns in a  
White Wine, Cream & Mushroom sauce (SU)(D)(F)

Roasted Loin of Pork

Poached Fresh fillet of Salmon with  
Tomato & fresh Basil Sauce (C)(F)

All served with a Panache of Vegetables and Potatoes.

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Rich Chocolate & Baileys Cheesecake (D)(G)

Lemon Tart with Raspberry Coulis &  
Chantilly Cream (E)(D)(G)

Meringue Nests filled with  
Raspberry Mousse & Berries (E)(D)

Cheese & Biscuits Served with Celery & Grapes (G)(D)

Followed by Coffee & Mints

### Gold Menu

Smoked Chicken & Wild Mushroom Pastry  
served in a Cream & Herb Sauce (G)(D)

Fresh Mango with Crayfish combined in  
Lemon & Coriander Mayonnaise served on a  
bed of salad with Cherry Tomatoes (CR)(E)

Fresh Asparagus & Parma Ham with Parmesan Butter  
Served warm on a bed of Mixed Leaves (D)

Wild Boar Pate En Croute with a  
Beetroot drizzle and Melba Toast (G)

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Roasted Sirloin of Beef with Yorkshire Pudding (G)(D)

Baked Chicken En Croute with  
Button Mushroom & Cream Sauce (G)

Fillet of Lemon Sole rolled with Spinach &  
finished with a light Cheese Sauce (D)

Roasted Saddle of Lamb with Apricot & Pinenut Stuffing  
served with a White Wine Gravy (G)(N)(SU)

All served with a Panache of Vegetables and Potatoes.

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Individual Strawberry & Champagne Charlotte (D)(E)(G)

Brandy Snap Basket filled with White  
Chocolate Mousse topped with Strawberries (D)(G)

Dark Chocolate Truffle Torte served with  
Chocolate Sauce & Cream (D)(E)(G)

Caramelised Orange Tart with Honeycombe Ice Cream (D)

Followed by Coffee & Mints

## Buffet options

### Dressed Buffet

*Dressed Poached Salmon (F)*  
*Sliced home cooked Loin of Beef*  
*Sliced home roasted Turkey*  
*Sliced Honey baked Ham*  
*Rocket & Parmesan Salad (D)*  
*Cucumber, Olive, Cherry Tomato & Basil Salad*  
*Mixed Leaf Salad*  
*Mushroom & Sweet Pepper Salad (SU)(G)*  
*New Potato & Chive Salad (E)*  
*Homemade Coleslaw (E)*  
*Salad Dressings & Mustards (M)(E)(SU)*  
*Assorted Bread Selection (G)*  
  
*Followed By Coffee & Mints*

### Fork Buffet

*Glazed Roast Turkey*  
*Honey baked Ham*  
*Clandon Chicken (C)(E)(N)*  
*(Strips of Chicken with Celery, Apple & Sultanas combined in a Tarragon Mayonnaise & finished with Walnuts)*  
  
*Homemade Vegetarian Quiche (G)(E)(D)*  
*Homemade Coleslaw (E)*  
*Mixed Leaf Salad*  
*Cous Cous & Roasted Vegetable Salad (G)*  
*Fresh Beetroot & Mint Salad*  
*Hot New Potatoes served in Garlic & Herbs*  
*Tomato, Red Onion & Cucumber Salad*  
*Assortment Bread Selection (G)*  
*Salad Dressings, Mustards & Pickles (M)(E)(SU)*  
  
*Followed by Coffee & Mints*

### Finger Buffet

*Mini Vegetable Samosas served with Mango Chutney (G)*

*Vegetable Spring Rolls served with Hoi Sin Sauce (G)*

*King Prawns in Filo Pastry served with Chilli Dip (G)(SO)*

*Homemade Mini Quiches (E)(G)(D)*

*Mini Chicken Kebab Selection*

*Jalapeño Peppers with Sour Cream (D)*

*Warm Sausage Rolls (G)*

*Mini Sausages in Honey & Mustard (G)(M)*

*Assorted Filled Wraps (D)(G)*

*Bowls of Crisps*

### Dessert Selection

*Please choose two from the following List*

*Chocolate Fudge Cake (G)(D)(E)*

*Caramalised Orange Tart (G)*

*Ginger & Citrus Cheesecake (D)(G)*

*Homemade Profiteroles filled with Chantilly Cream (D)(G)  
Drizzled with Chocolate Sauce Laced with Tia Maria*

*Tangy Lemon Tart (G)(E)*

*Chocolate Bavaois (E)(D)(G)*

*Meringue Nests (E)(D)  
Served with Chantilly Cream & Berries*

*Jugs of Fruit Coulis & Fresh Cream (D)*

**Allergy Advice :** (G) contains Gluten  
(SU) contains Sulphites  
(L) contains Lupins

(E) Contains Egg  
(M) contains Mustard  
(MO) contains Molluscs

(S) contains Soya  
(F) contains Fish

(CR) contains Crustacean  
(N) Contains Nuts  
(C) contains Celery

(D) contains Dairy  
(SE) contains Sesame  
(T) contains Tree Nuts

## Terms and Conditions

- *A Deposit of £450.00 will be required to confirm your booking.*
- *The final balance & numbers to be advised 14 days prior to the event.*
- *10% Service Charge will be added to the final invoice*
- *The Bar last orders are 11.30pm and music will finish at Midnight.*
- *All guests must leave the premises by 12.30am.*
- *In the event of any breakages or damage then the hirer will be fully responsible for all costs involved.*
- *In the event that any guest is sick and the venue requires extra cleaning then the hirer shall be responsible for this charge.*
- *In the event of a cancellation all monies already paid will be Non-refundable.*

## Extra Requirements

*As part of your booking we can also provide*

*Event Stationary – Name places, Menu cards etc.*

*Chair Covers and Coloured Sashes*

*Disco*

*Flower arrangements*

*Table centre pieces*

*Decorations for the venue*

*Separate charges may apply for some of these items.*

**FOR FULL PRICES PLEASE CONTACT OUR FUNCTIONS MANAGER**

**Call: 01483 224888 extension 3 Email: [functions@clandonregis-golfclub.co.uk](mailto:functions@clandonregis-golfclub.co.uk)**